

Amuse Bouche

Celery Root with Smoked Salmon



Appetizer

(Choice of One)

Pithiviers of Duck with a Green Peppercorn Sauce

Lobster Ravioli with Truffle and Chive Sauce

Heirloom Tomatoes with Fresh Garden Herbs, Arugula and Shaved Grana Padano

Wild Mushroom Soup with Chives

(The Most Imitated Recipe in the Desert, Enjoy the Original!)

Salad of Field Greens with Dressing Maison



Entrées

(Choice of One)

Loup de Mer "Branzino" with Almond Crust, served with an Almondine Herb Lemon Sauce

Lamb Loin Wellington with a Fresh Mint Lamb Jus

Lobster Pot Pie with Lobster Morceaux and Young Vegetables in a Classic Lobster Sauce

House Aged, Sliced New York Steak with Bouquetière of Vegetables with Au Poivre Sauce

Fresh Gnocchi with Chanterelle Mushrooms and Beet Leaves



Dessert

(Choice of One)

White Chocolate Cheesecake with Almond, Dark Chocolate Ganache and Peach Compote

Fresh Berry Tarte

Blackberries, Raspberries and Strawberries, over Grand Marnier Crème Anglaise

\$98 Per Person

Special Treats

While Supplies Last

Appetizers

as a substitute

as additional course

add

add

Oysters in the Half Shell

5.00

17.50

Served with three House made Cocktail Sauces:

Classic Cocktail, Cilantro Remoulade and Mignonette

Siberian Osetra Caviar

With Classic Garnishes

87.50

97.50

Entrées

Pheasant Breast

15.00

Stuffed with Morrels

Imported Dover Sole from the English Channel 20.00

With Belguim Courgette, Haricot Vert and Véronique Sauce



First Seating 5-6:45pm

New Year's Eve 2019
From Chef Bernard and Cuistot,
we wish you a happy and healthy 2020!

Cuistot Restaurant 72-595 El Paseo, Palm Desert, CA 92260